CANNON

The Art of Cooking

Instructions for Installation and Use

50cm Free Standing Gas Cooker

Coniston
C50GCW
C50GCS
C50GCX
C50GCK
C50GCIS
C50GCKF
C50GCWF
C50GCXF
C50GCSF

To the Installer
Before installation fill in the product details on the back cover this book.
The information can be found on the rating plate.

To the User
You must read the instructions prior to installing and using the appliance and then retain them for future reference.

Correcting Errata

Operating Instructions:

19508240301; 19506068209; 19507127104; 19506068008; 19508240501

The following information DO NOT apply to the models listed in the instruction booklet:

MAIN OVEN:

"Each shelf has a safety stop to prevent it from being pulled out too far when attending to food.
Shelves are removed from the oven by pulling them out to the stop and then lifting them at the front to withdraw."

Contents

Introduction	3
Installation	4
Electrical connection	6
Burner and Nozzle Specifications	7
Safety Information	8
Features	10
Control Panel	11
Use of hotplates	12
Use of Grill	13
Use of Top Oven	15
Top Oven cooking charts	16
Electronic timer	18
Main Oven	19
Main Oven cooking charts	21
Using the Main Oven for Other Functions	22
Care and Cleaning	23
Cooking Results Not Satisfactory?	24
Something Wrong With Your Cooker?	25
Technical Characteristics / Disposal of the appliance	27
Key Contacts	Back Cover

You must read these instructions prior to using your appliance and retain them for future use.

Introduction

Your new appliance is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the cooker is first used an odour may be emitted, this will cease after a period of use.

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

*** The guarantee is subject to the provisions that the appliance:**

- **(a) Has been used solely in accordance with the Users Instruction Book.**
- **(b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.**
- **(c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.**
- **(d) Has been correctly installed.**

1 This appliance is intended for nonprofessional use within the home.
2 These instructions are only for those countries whose symbols appear in the booklet and on the serial no. plate of the appliance.
3 **This owner's manual is for a class 1 appliance (insulated) or class 2, subclass 1 appliances (installed between two cabinets.**

Keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.

Installation

The appliance must only be installed by a competent person. In the UK, CORGI registered installers undertake to work to safe and satisfactory standards.
Before moving your cooker check that it is cool, and switch off at the cooker control unit. Movement of your cooker is most easily achieved by lifting the front as follows:
Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.
Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged. (FIG. C)
Splashplate optional, apply to Parts Department (see Back Cover for contact number.)
The following instructions should be read by a qualified technician to ensure that the appliance is installed, regulated and technically serviced correctly in compliance with current regulations.
Important: remember to unplug the appliance from the mains before regulating the appliance or carrying out any maintenance work.

Positioning

Important: this unit may be installed and used only in permanently ventilated rooms according to the British Standards Codes Of Practice: B.S. 6172/B.S. 5440, Par. 2 and B.S. 6891 Current Editions. The following requirements must be observed:

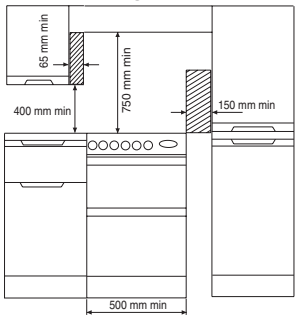
a) The cooker should not be installed in a bed sitting room with a volume of less than $20m^3$. If it is installed in a room of volume less than $5m^3$ an air vent of effective area of $110cm^2$ is required, if it is installed in a room of volume between $5m^3$ and $10m^3$ a supplementary airvent area of 50cm2 is required, if the volume exceeds $11m^3$ no airvent is required. However, if the room has a door or a window which opens directly to the outside no air vent is required even when the volume is between $5m^3$ and $11m^3$.
b) During prolonged use of the appliance you may consider it necessary to open a window to the outside to improve ventilation.
c) If there are other fuel burning appliances in the same room, B.S.5440 Part 2 Current Edition, should, be consulted to determine the requisite air vent requirements.

Installation of the cooker

For a correct installation of the cooker the following precautions must be followed:
The height of the cooker can be adjusted by means of adjustable feet in the plinth (900mm - 915mm). Adjust the feet by tilting the cooker from the side. Then install the product into position.
NOTE: This appliance must not be fitted on a platform.
The cooker is designed to fit between kitchen cabinets spaced 500mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both as well as in a corner setting. It can also be used free-standing.
Adjacent side walls which project above hob level, must not be nearer to the cooker than 150mm or 65mm (Fig. A) and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 750mm. (Fig.A)

a) The cooker may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom or shower room.
b) The hoods must be installed according to the requirements in the hood handbook.
c) The wall in contact with the back of the cooker must be of flameproof material.
d) The cooker is fitted with a safety chain that must be attached to a hook, secured to the wall behind the appliance.
Note: some models can have their gas connection inverted. It is important to make sure the safety chain is always situated on the side which corresponds to the hose holder (Fig. B).

Tall cupboard on the right hand side of 50cm gas cooker



Tall cupboard on the left hand side of 50cm gas cooker

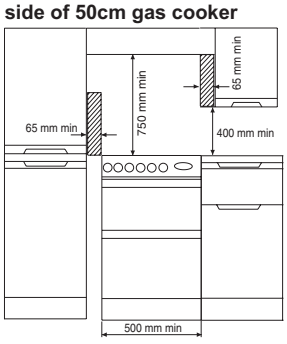


Fig. A

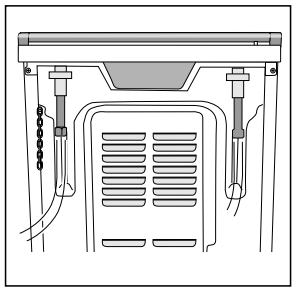


Fig. B

Moving the Cooker

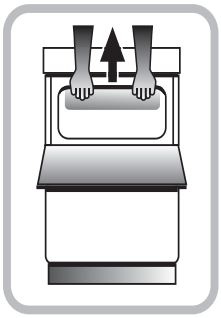
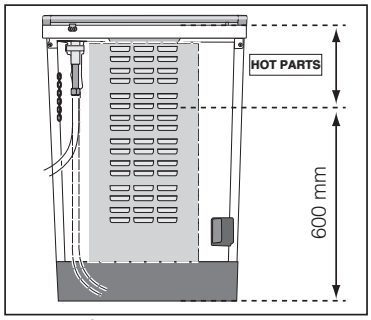


Fig. C

Gas connection
The cooker should be connected to the gas-supply by a corgi registered installer. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. The gas supply must be connected to the left of the appliance. Be sure that the hose does not pass through the rear of the cooker touching hot parts.



Important: make sure the supply pressure conforms with the values shown in the table entitled “Caracteristics of the burners and nozzles”. **When the cooker is installed between cabinets (recessed), the gas connection must be effected by an approved flexible hose with bayonet fitting (BS 669 Current Edition). The gas inlet for the cookers is a threaded G 1/2 gas female fitting.**

Connecting the gas supply
To make the connection, a flexible hose should be used corresponding to the current gas regulations which are:
- the hose must never be at any point in its lenght in contact with the “hot” parts of the cooker;
- the hose must never be longer than 1,5 metre;
- the hose must not be subject to any tension or torsional stress and it must not have any excessively narrow curves or bottlenecks;
- the hose must be easy to inspect along its entire length to check its condition;
- the hose must always be in good condition, never attempt to repair.

Important: the installation must comply with gas safety (installation and use) regulations 1984. In all cases for the above, by low, a qualified, corgi approved engineer must be called for installation.

Disposing of the appliance
When disposing of the appliance please remove the plug by cutting the mains cable as close as possible to the plug body and dispose of it as described above.

Note
Should the pressure of the gas used be different (or vary) from the recommended pressure, it is necessary to fit a suitable pressure regulator onto the inlet pipe in compliance with current National Regulations relative to “regulators for channelled gas”.

Electrical connection

Power supply voltage and frequency: 230-240V a.c. 50/60 Hz.
Note: the supply cable must be positioned so that it never reaches at any point a temperature 50°C higher than the room temperature. The cable must be routed away from the rear vents. Should you require it, you may use a longer cable, however, you must ensure that the cable supplied with the appliance is replaced by one of the same specifications in accordance with current standards and legislation.
Your appliance is supplied with a 13 amp fused plug that can be plugged into a 13 amp socket for immediate use. Before using the appliance please read the instructions below.
WARNING - THIS APPLIANCE MUST BE EARTHED.
THE FOLLOWING OPERATIONS SHOULD BE CARRIED OUT BY A QUALIFIED ELECTRICIAN.

Replacing the fuse:
When replacing a faulty fuse, a 13 amp ASTA approved fuse to BS 1362 should always be used, and the fuse cover re-fitted. If the fuse cover is lost, the plug must not be used until a replacement is obtained.

Replacement fuse covers:
If a replacement fuse cover is fitted, it must be of the correct colour as indicated by the coloured marking or the colour that is embossed in words on the base of the plug. Replacements can be obtained directly from your nearest Service Depot.

Removing the plug:
If your appliance has a non-rewireable moulded plug and you should wish to remove it to add a cable extension or to re-route the mains cable through partitions, units etc., please ensure that either:

- the plug is replaced by a fused 13 amp re-wireable plug bearing the BSI mark of approval.

or:

- the mains cable is wired directly into a 13 amp cable outlet, controlled by a switch, (in compliance with BS 5733) which is accessible without moving the appliance.

Please note: for appliances with a rating greater than 13 amp (eg: electric hob, double ovens and freestanding electric cookers etc.) the mains cable must be wired into a cooker output point with a rating of 45 amp. In this case the cable is not supplied.

Disposing of the plug:
Ensure that before disposing of the plug itself, you make the pins unusable so that it cannot be accidentally inserted into a socket. Instructions for connecting cable to an alternative plug:
Important: the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow	- Earth
Blue	- Neutral
Brown	- Live

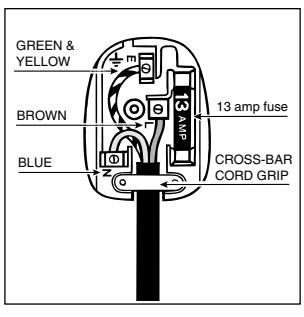
If the colours of the wires in the mains lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect Green & Yellow wire to terminal marked "**E**" or ⏚ or coloured Green or Green & Yellow.

Connect Brown wire to terminal marked "**L**" or coloured Red.
Connect Blue wire to terminal marked "**N**" or coloured Black.
If a 13 amp plug (BS 1363) is used it must be fitted with a 13 amp fuse. A 15 amp plug must be protected by a 15 amp fuse, either in the plug or adaptor or at the distribution board. If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

How to connect an alternative plug:
The wires in this mains lead are coloured in accordance with the following code:

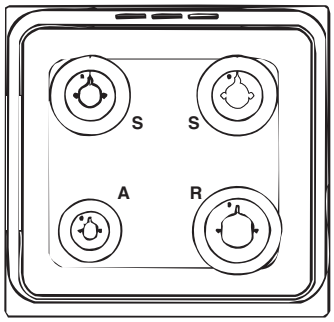
BLUE	"**NEUTRAL**" ("**N**")
BROWN	"**LIVE**" ("**L**")
GREEN AND YELLOW	"**EARTH**" ("**E**")



Burner and Nozzle Specifications

Table 1			Natural Gas			
Burner	Diameter (mm)		Thermal Power kW (p.c.s.*) Nominal	Thermal Power kW (p.c.s.*) Reduced	Nozzle 1/100 (mm)	Flow* l/h
Fast (Large)(R)	100	94	2,60	0,7	118	248
Semi Fast (Medium)(S)	75	69	1,90	0,4	104	181
Auxiliary (Small)(A)	51	46	1,00	0,4	76	95
Main Oven	-	-	2,60	0,6	115	248
Grill	-	-	2,40	1,3	122	238
Top Oven	-	-	2,00	0,6	104	190
Supply Pressures	Nominal (mbar) Minimum (mbar) Maximum (mbar)				20 17 25	

* At 15°C and 1013 mbar- dry gas
Natural P.C.S. = 37,78 MJ/m^3



Coniston
C50GCW
C50GCS
C50GCX
C50GCK
C50GCIS
C50GCKF
C50GCWF
C50GCXF
C50GCSF

Safety Information

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.
PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

- Remove all packing from inside the oven and grill compartments before switching on for the first time.
- Understand the controls prior to using the appliance.
- Keep children away from the appliance when grilling as the surfaces will get extremely hot during and after use.
- Turn controls **off** when you have finished cooking and when not in use.
- Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Use dry good quality oven gloves when removing items from the oven/grill.
- Place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplate/pans.
- Take care to avoid heat/steam burns when operating the controls.
- Turn off the electricity supply at the wall switch before cleaning and allow the appliance to cool.
- Make sure the shelves are in the correct position before switching on the oven.
- Keep the oven and grill doors closed when the appliance is not in use.
- Take care when removing items from the grill when the lower oven is on as the contents will be hot.
- **Keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.**
- Follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Keep ventilation slots clear of obstructions.
- Refer servicing to a qualified appliance service engineer.
- Take care to avoid touching heating elements inside the oven, as during use the oven becomes hot.

- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.

- **The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**

Safety Information

Never

- Never line the interior of the oven with foil as this may cause the appliance to overheat.
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Do not allow children or persons who are not familiar with the appliance to use it, without supervision.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurised container in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid.
  DO NOT LEAVE UNATTENDED WHILE COOKING.
- Never operate the grill with the grill door closed as this will cause the appliance to overheat.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on either the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never use steam cleaners.

SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE

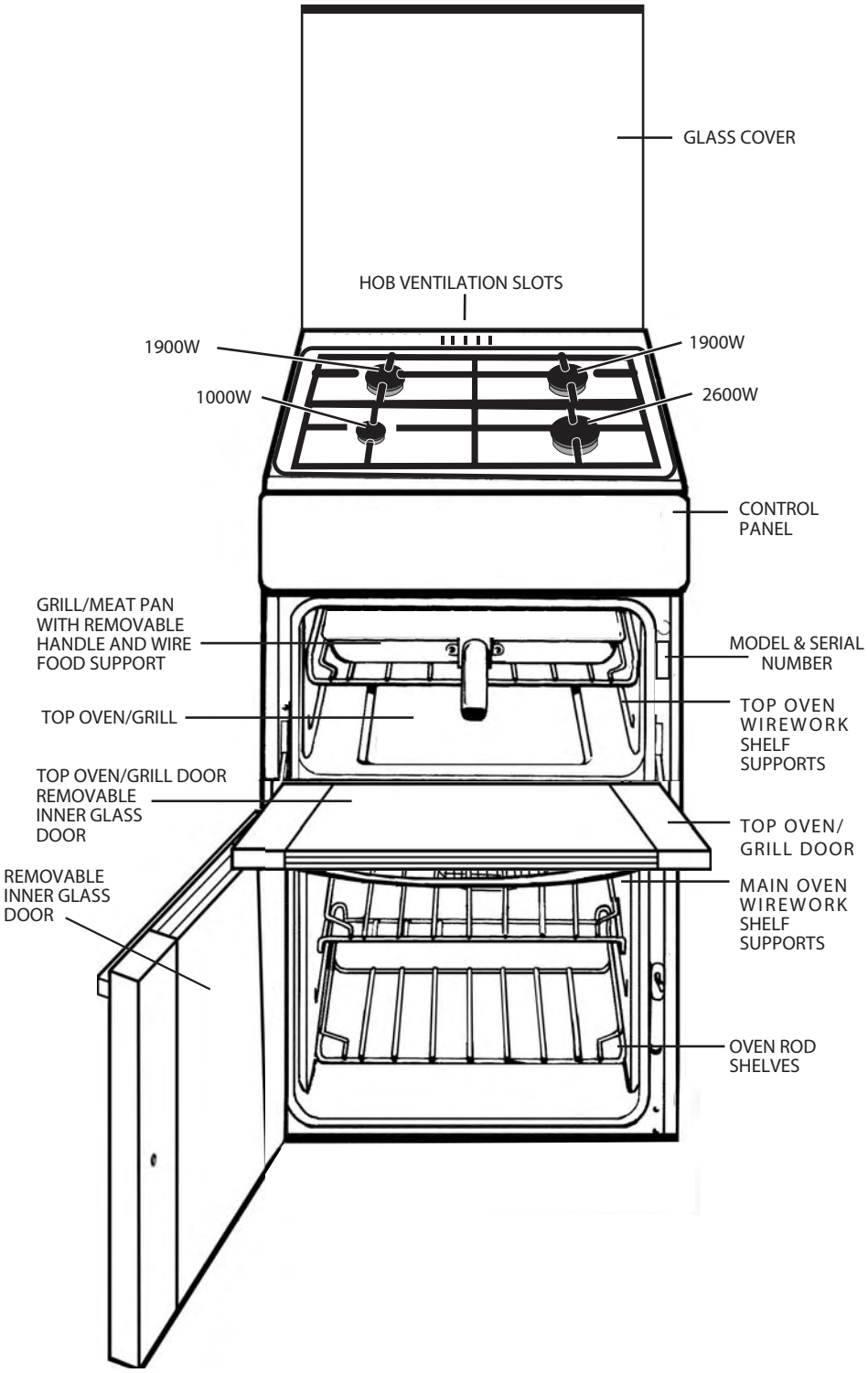
In the event of a chip pan fire or any other pan fire.

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

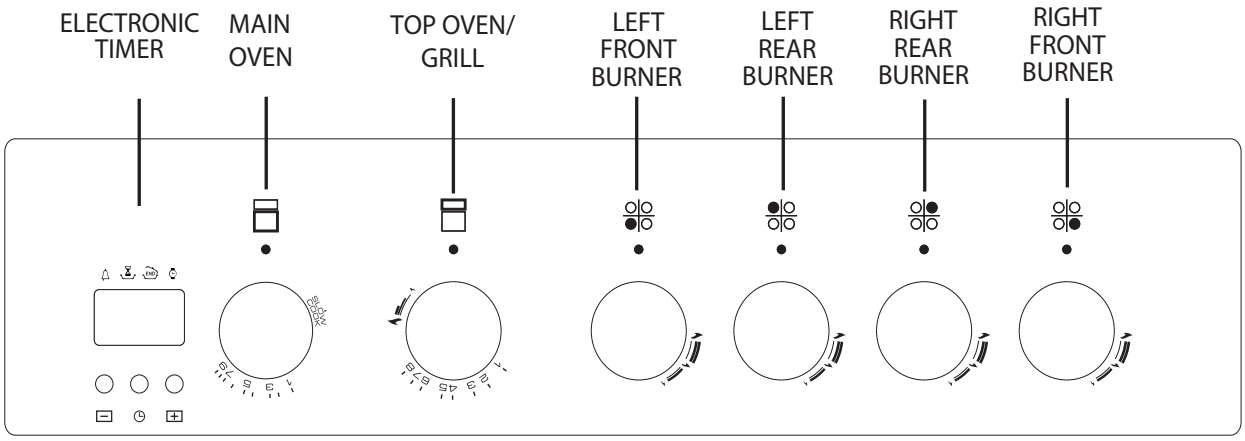
NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over.

Never use water to extinguish oil or fat fires.

Features


GLASS COVER
HOB VENTILATION SLOTS
1900W
1900W
1000W
2600W
CONTROL PANEL
GRILL/MEAT PAN WITH REMOVABLE HANDLE AND WIRE FOOD SUPPORT
MODEL & SERIAL NUMBER
TOP OVEN/GRILL
TOP OVEN WIREWORK SHELF SUPPORTS
TOP OVEN/GRILL DOOR REMOVABLE INNER GLASS DOOR
TOP OVEN/ GRILL DOOR
REMOVABLE INNER GLASS DOOR
MAIN OVEN WIREWORK SHELF SUPPORTS
OVEN ROD SHELVES

Control Panel



Electronic Ignition for the Gas Hob

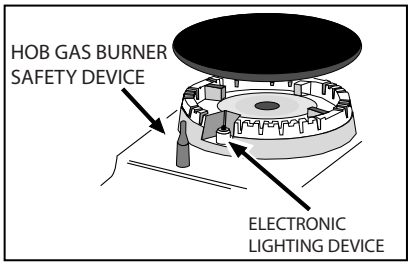
To light a specific burner push the corresponding knob all the way in and turn it counter-clockwise to **maximum** keeping it pressed down until the burner lights.
Important: Should the burner flames accidentally go out, turn off the control knob and wait at least 1 minute before trying to relight.

Control Knobs for the gas burners

The position of the gas burner controlled by each one of the knobs is shown by a solid ring •. To light one of the burners, hold a lighted match or lighter near the burner and, at the same time, press down and turn the corresponding knob counter clockwise to the **maximum** setting. Each burner can be operated at its maximum, minimum or intermediate power. Shown on the knob are the different symbols for off • (the knob is on this setting when the symbol corresponds with the reference mark on the control panel), for **maximum** and **minimum .** To obtain these settings, turn the knob counter clockwise with respect to the off position. To turn off the burner, turn the knob clockwise until it stops (corresponding again with the • symbol).

Models with Hob Gas Burner Safety Devices to Prevent Leaks *

These models can be identified by the presence of the device itself.
Important: Since the hob burners are equipped with a safety device, you must hold the control knob in for about 3-7 seconds after the burner has been lighted to allow the gas to pass until the safety thermocouple has heated.



Slow cooking 'S'

The main oven has a '**S**' setting specially designed to reduce energy usage. Full details of this can be found in the Slow cooking section of this book.

Electronic timer*

The oven timer offers you the following features:
1. Time of Day
2. Automatic Cooking
3. Minute Minder

*** (only available on certain models)**

Use of Hotplates

Gas Cut Off
This cooker has a safety cut out feature which switches off the burners when you close the cover. This device is provided as a safety feature in case the cover is lowered with the burners on.

Practical Advice on Using the Burners
To use the burners as efficiently as possible, some basic guidelines should be followed:

- Use cookware that is the right size for each burner (see table) in order to prevent the flame from spreading beyond the bottom of the cookware.
- Only use cookware with flat bottoms.
- As soon as the boiling point is reached, turn the knob to the lowest setting.
- Always use lids with pots and pans.

Burner	ø Cookware diameter (cm)
Fast (R)	20 - 22
Semi Fast (S)	16 - 20
Auxiliary (A)	10 - 14

N.B.: On models equipped with a reduction grid, the grid should only be used with the auxiliary burner when cookware with a diameter of less than 12 cm is used.

1. To light a specific burner push the corresponding knob all the way in and turn it counter-clockwise to **maximum** keeping it pressed down until the burner lights.
2. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.
3. To turn off, turn the control knob fully clockwise to the symbol **O**.

DO NOT use the hotplate unless all pan supports are in position.
DO NOT use mis-shapen pans which may be unstable.
DO NOT use round base woks directly on the pan supports.
DO NOT use the glass lid (if fitted) as a working surface.
Each burner is fitted with a spark ignitor for lighting the gas. To ensure rapid lighting of the burners every time they are used, the ignitors must be kept **clean and dry**. Remove any food spillage or cleaning materials from the electrode using a small nylon brush such as a tooth brush. Access to the electrode can be achieved by lifting off the loose burner parts carefully when the burners are cool.
When the hotplate burner bodies and caps are removed for cleaning, be careful not to drop any food particles or cleaning materials into the burner bases, to avoid the possibility of blocking the gas jets.
If aluminium based pans are used, a silvery deposit may appear on the top edge of the pan support fingers. See 'Care and Cleaning' section for cleaning information.

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

HOW TO DEAL WITH A FAT FIRE

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

N.B.: After prolonged used of the gas hob there may be some small amount of discolouration in the area around the large burners. This is normal and can be easily removed using propriety stainless steel cleaning agents. We have included a sample of our own recommended stainless steel cleaner which will help maintain your new cooker in pristine condition.

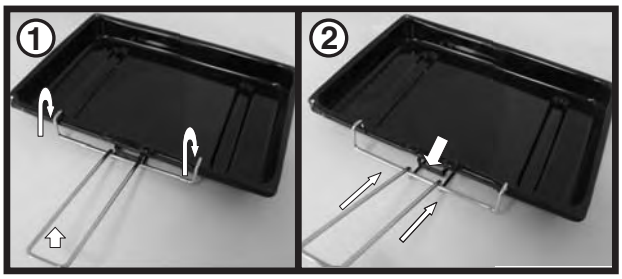
USE OF GRILL

GRILLING MUST BE DONE WITH THE GRILL DOOR OPEN.
CONTROL KNOBS MAY BECOME HOT DURING GRILLING.
CAUTION: ACCESSIBLE PARTS WILL BECOME HOT WHEN THE GRILL IS USED - CHILDREN SHOULD BE KEPT AWAY.

The grill is fitted with a safety device that will cut off the gas supply to the burner if the flame is extinguished for any reason. Each time the grill is used, the safety device has to be activated by pushing and holding in the control knob for 3 seconds after the gas has lit.
A gentle flow of air will be blown from underneath the control panel when the grill or top oven is in use. If the fan fails to blow air when the grill is in use, you should contact your service engineer immediately.

Fixing the Grill Pan Handle

The grill pan handle is detachable from the pan to facilitate cleaning and storage. Fix the pan handle securely before use:
1. Fit the handle to the grill pan so that the external 'hooks' embrace the edge of the pan (fig. 1)
2. Make sure that the middle part of the handle fits exactly the protruding support of the pan (fig .2) and holds the pan from the bottom.



The food must be placed on the rack in the grill pan.
Position the grill pan on top of the oven rack. The best results are achieved by placing the oven rack on the uppermost shelves. Pouring a little water into the grill pan will make the collection of grease particles more efficient and prevent the formation of smoke.

TO USE THE GRILL

1 Open the top oven/grill door and remove the grill pan.
2 Remove the heat shield from the rear of the shelf for maximum grilling area and place shelf in appropriate position.
3 Push in and turn the control knob clockwise to the large flame symbol. Continue to push in the control knob for at least a further 5 seconds after the gas has lit, to allow time for the safety device to operate. If the burner extinguishes when the control knob is released, repeat the procedure ensuring the control knob is fully depressed and allowing more time for the safety device to operate.
4 Slide the grill pan along the shelf towards the rear of the grill compartment until it stops.
5 Turn the control knob anti-clockwise to reduce the heat input. Only turn the control knob between the large flame symbol and the small flame symbol when adjusting the setting.
6 To turn off, turn the control knob anti-clockwise to the symbol **O**.

The grill cannot be used at the same time as the top oven. If for any reason the grill burner has not lit after 15 seconds, turn the control knob to the off position, leave the grill goor open and wait for at least a minute before attempting to light the burner again.
An odour may be noticed when first using the grill – this should cease after a short period of use.

DO NOT use the grill with the door closed.
DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

USE OF GRILL

RELIGHTING THE BURNER

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

Grilling can be started from cold but for best results preheat for approximately two minutes. Most cooking is done with the heat on full, but it may be desirable to reduce it for thicker pieces of meat or for keeping food warm.

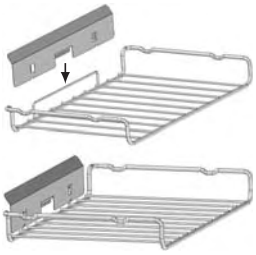
For au gratin dishes eg. Macaroni Cheese and meringue toppings eg. Baked Alaska, place the dish on the floor of the grill compartment. The base of the grill pan can be used for warming fruit garnishes on the reduced setting.

REMOVE HEAT SHIELD FROM SHELF WHEN GRILLING FOR MAXIMUM GRILLING AREA

NOTE: Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in CARE AND CLEANING section.

USE OF TOP OVEN*

The top oven can be used to cook small quantities of food or used in conjunction with the main oven to provide additional cooking space.
The top oven is fitted with a safety device that will cut off the gas supply to the burner if the flame is extinguished for any reason. Each time the top oven is used, the safety device has to be activated by pushing and holding in the control knob for 5 seconds after the gas has lit.
A gentle flow of air will be blown from underneath the control panel when the grill or top oven is in use.



The shelf in the top oven has a heat shield fitted at the rear.
The shield can be removed for cleaning and grilling, but should be replaced when using the oven for best cooking results. It has a safety stop to prevent it from being pulled out too far when attending to food. The shelf is removed from the oven by pulling it out to the stop and then lifting at the front to withdraw.
The maximum size of baking tray that should be used is 300mm x 350mm (12" x 14").

TO USE THE TOP OVEN

1 Remove the grill pan and check that the heat shield is fitted to the shelf.
2 Place the top oven shelf in the appropriate position (refer to cooking chart).
3 Push in and turn the control knob fully anti-clockwise. Continue to push in the control knob for at least a further 5 seconds after the gas has lit to allow time for the safety device to operate. If the burner extinguishes when the control knob is released, repeat the procedure ensuring the control knob is fully depressed and allowing more time for the safety device to operate.
4 Turn the control knob clockwise to the required setting. (refer to cooking chart).
5 To turn off, turn the control knob clockwise to the symbol **O**.
6 The oven temperature control marking are gas marked 0 to 8.

Always push the door firmly closed to ensure that there is no loss of heat through the door seal.

If for any reason the oven burner has not lit after 15 seconds, turn the control knob to the OFF position. Leave the top oven door open and wait at least one minute before attempting to light the burner again.

The equivalent degrees Celsius (sometimes called Centigrade) are shown below as a guide.

Upper Oven Setting	Temperature °C
1	120
2	140
3	160
4	175
5	190
6	205
7	215
8	225

GUIDANCE ON USING THE TOP OVEN

1 Best results are obtained by pre-heating the oven for about 15 minutes.
2 Food which is higher than or will rise above 125mm (5") cannot be cooked in the top oven.
Never place dishes over the burner.
An odour may be noticed when first using the oven – this should cease after a short period of use.

RELIGHTING THE BURNER
In the event of the burner flames being accidentally extinguished, turn off the burner control and DO NOT attempt to re-ignite the burner for at least one minute.

* Only available on certain models

TOP OVEN* COOKING CHART

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 8 first, before turning back to the required Gas Mark.
Shelf position 1 is the highest.

Food	Gas Mark	Shelf Position	Approx. Cooking Time and Comments
FISH		Push dish right to back of shelf.	
Oily and white fish	5	2	20-30 mins.
MEAT AND POULTRY			
Beef (medium)	4 or 5	3	25-30 mins per lb + 25-30 mins
Ham (covered in foil)	5	3	40 mins per lb + 40 mins
Lamb	5	3	30-35 mins per lb + 30 mins
Pork	5	3	40 mins per lb + 40 mins
Chicken	5	3	25 mins per lb + 25 mins
Duckling & Goose	5	3	25 mins per lb + 25 mins
Turkey	4	3	15-20 mins per lb + 15-20 mins
Casseroles	3	3	2-4 hrs. depending on meat used.
VEGETABLES			
Baked jacket potatoes	5	2	1½ - 2 hrs.
PUDDINGS			
Milk Puddings (500ml/1pt)	3	2	1½ - 2 hrs.
Baked Custard (500ml/1pt)	3	2	45 mins - 1 hr. in bain-marie of cold water.
Baked Sponge Puddings	4	2	30 - 45 mins
Baked Apples	3	2	45 mins - 1 hr. depending on size
Meringue Topped Puddings	1	2	25 mins until tinged with brown
Apple Tart (1 x 205mm/8Ó)	6	2	60 mins
Fruit Crumble	5	2	45 - 50 mins

If using aluminium foil:
1 Remember it is important to increase the cooking time by one third.
2 Do not allow the foil to touch the sides of the oven.
3 Do not cover the oven interior with foil.
4 Do not cover the oven shelves with foil.

* Only available on certain models

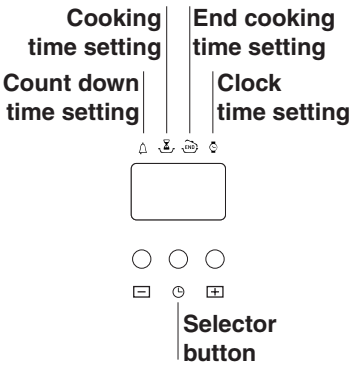
TOP OVEN* COOKING CHART

Food	Gas Mark	Shelf Positions	Approx. Cooking Time and Comments
CAKES, PASTRIES AND BISCUITS			
Small Cakes (16 per tray)	5	2	20 - 25 mins.
Victoria sandwich (2 x 180mm / 7Ó)	4	2	25 - 30 mins.
Swiss Roll (3 egg quantity)	6	2	10 - 12 mins.
Christmas cake (1 x 205mm / 8Ó)	2	2	4 - 5 hrs depending on recipe
Madeira cake (1 x 180mm / 7Ó)	4	2	1 hr.
Rich Fruit cake (1 x 180mm / 7Ó)	2	2	2¼ - 2½ hrs.
Gingerbread	3	2	1½ - 1¾ hrs.
Scones - 16 per tray	7	2	12 - 15 mins.
Shortbread (1 x 180mm / 7Ó)	2	2	45 mins. Đ 1 hr depending on thickness
Biscuits	4-6	2	15 - 25 mins.
Shortcrust Pastry	6	2	15 mins. Đ 1 hr depending on recipe
Rich Short Crust	5	2	20 - 30 mins.
Flaky/Puff Pastry	7	2	10 - 30 mins. depending on recipe
Choux Pastry	6	2	25 - 35 mins.
YEAST MIXTURES			
Bread - rolls, plait	7	2 or 3	25 - 35 mins
Tea breads etc.	5	2	25 - 30 mins
MISCELLANEOUS			
Yorkshire Pudding - small	7	2	20 - 25 mins
- large	7	2	30 - 40 mins
Meringues	1	3	2½ - 4 hrs. turn when necessary

Soft Margarine – Use the oven settings recommended by the margarine manufacturer and **not** those indicated on the cooking chart.

* Only available on certain models

Electronic timer



To set the clock

Note: This may be set while the oven is switched off or while it is switched on.

1. Press the button several times until the icon and the first two numerical digits on the display start to flash.
2. Use the "+" and "-" buttons to adjust the hour value.
3. Press the button again so that the other two numerical digits on the display begin to flash.
4. Use the "+" and "-" buttons to adjust the minute value.
5. Press the button again to confirm.

Note: If none of the buttons are pressed, the settings will be confirmed automatically after 10 seconds have passed.

Manual Mode

The programmer after the Power up and the Clock time setting will be in 'Manual Mode' and shall be possible to engage the other programmer functions using the selector.
The oven will be driven directly by the user by means of the knobs present on the control panel.

To set the minute minder

Note: This function does not interrupt cooking and does not affect the oven; it is simply used to activate the buzzer when the set amount of time has elapsed.

1. Press the button several times until the icon and the first two numerical digits on the display start to flash.
2. Follow steps 2 to 5 "to set the clock" as detailed above.

The countdown will then be displayed; at the end of this period of time the buzzer will sound (this may be stopped by pressing any of the buttons, or it will stop of its own accord after one minute).

Programming the duration of cooking

Note: A cooking mode must be selected before programming can take place.

1. Press the button several times until the icon and the first digit on the display flash.
2. Follow steps 2 to 5 "to set the clock" as detailed above.

• For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed. The programme will stop automatically at 10:15 a.m.

Programming delayed cooking

Note: A cooking duration must be selected before delayed programming can take place.
1. Follow istruction "programming the duration cooking" as detailed above.
2. Then press the button until the END icon and the two digits on the display flash.
3. Follow steps 2 to 5 "to set the clock" as detailed above.

• For example: it is 9:00 a.m. and a time of 1 hour and 15 minutes is programmed and the end time is set to 12:30. The programme will start automatically at 11:15 a.m.

Programming has been set when the and END icons are illuminated. The TIME display shows the cooking end time and the cooking duration alternately.

To cancel a previous setting

Press button "-" up until **0 • 00**.

MAIN OVEN

The main oven is fitted with a safety device that re-lights the burner if the flame has been extinguished for any reason and another safety device that reduces the gas flow to a safe level if, for any reason, the burner fails to light.
The oven has different heat zones - the thermostat settings refer to the temperature on the middle shelf; above this shelf it is hotter and below it is cooler. Two shelves enable full use of the temperatures inside the oven.

The grill pan without the handle can be used in the oven. The maximum size of baking tray that should be used is 300mm x 330mm (12" x 13").
The oven timer offers you the following features:
1. Time of Day
2. Automatic Cooking
3. Minute Minder

AUTOMATIC COOKING
The main oven can be controlled automatically.

GUIDANCE ON AUTOMATIC COOKING
1. Select foods which will take the same time to cook.
2. Set the oven timer so that the food has just finished or is just about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. Warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.
5. Dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie poultry, joints, etc) the delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Food should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

TO USE THE OVEN
1. Check that the timer is set to manual.
2. Place oven shelves in the chosen positions (refer to cooking charts).
3. Push in and turn the control knob fully anti-clockwise. Continue to push in the control knob for at least a further 5 seconds after the gas has lit to allow time for the safety device to operate. If the burner extinguishes when the control knob is released, repeat the procedure ensuring the control knob is fully depressed and allowing more time for the safety device to operate.
4. Turn the control knob clockwise to the required setting (refer to cooking chart). There is a delay of about six seconds whilst the safety device operates before the burner comes on full.
5. To turn off, turn the control knob fully clockwise the the symbol 0.
5. The oven temperature control marking are gas marked 0 to 9.
The equivalent degrees Celsius (sometimes called Centigrade) and degrees Fahrenheit are shown below as a guide.

Gas Mark	MAIN OVEN (Centre Oven Temperature)	
	Celisus °C	Fahrenheit °F
S	110	229
1	145	290
2	160	320
3	180	355
•	195	385

Gas Mark	MAIN OVEN (Centre Oven Temperature)	
	Celisus °C	Fahrenheit °F
5	210	410
•	220	430
7	230	445
•	240	465
9	245	475

Never place dishes on the oven base over the burner.
An odour may be noticed when first using the oven - this should cease after a short period of use.

MAIN OVEN

RELIGHTING THE BURNER

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute

COLD START COOKING

Anything requiring long slow cooking such as casseroles and rich fruit cakes can be put in to a cold oven. Satisfactory results can also be obtained with creamed mixture, rich pastries or yeast mixtures, but for perfection we recommend preheating the oven for about 15 minutes at the gas mark you require for cooking.

ROASTING OF LARGE POULTRY

The maximum weight of poultry that can be accommodated is 8kg (18 lbs) of suitable shape. It is important to check that the bird DOES NOT overhang the burner at the back of the oven.

STORAGE AND RE-HEATING OF FOOD

It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Completely thaw frozen food in the refrigerator before reheating.
3. Re-heat food thoroughly and quickly either on the hotplate or in a hot oven, Mk. **6,** and then serve immediately.
4. Only re-heat food once.

'COOK CHILL' DISHES

These should always be placed in a pre-heated oven ideally on the first or second shelf position. Follow the packet instructions for cooking time.

ALUMINIUM FOIL

If using Aluminium Foil:

1. Remember that it is important to increase the cooking time by one third.
2. Never allow the foil to touch the sides of the oven.
3. Never cover the oven interior with foil.
4. Never cover the oven shelves with foil.

Main Oven Cooking Chart

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 9 before selecting the appropriate gas Mark. Shelf position 1 is the highest.

Food	Gas Mark	Shelf Position	Approx. Cooking Time and Comments
Fish			
Oily and white fish	3 or 4	4	25-60 mins. depending on recipe
Meat and Poultry			
Beef	4 or 5	4	25-30 mins per 450g (1 lb) + 25 mins. extra
Ham	5	4	40 mins per 450g (1 lb) covered in foil plus 40 mins. extra
Lamb	5	4	30 mins per 450g (1 lb) + 30 mins extra
Pork	5	4	40 mins per 450g (1 lb) + 40 mins extra
Chicken	5	4	25 mins per 450g (1 lb) + 25 mins extra
Duckling & Goose	5	4	25 mins per 450g (1 lb) + 25 mins extra
Turkey	4 or 5	4 or 5	15-20 mins per 450g (1 lb) + 20 mins
Casseroles	3	3or4	2-6 hrs. depending on cut of meat
Vegetables			
Baked jacket potatoes	4 or 5	3	1½ - 3 hrs. until soft, depending on size
Puddings			
Milk Puddings (500ml/1 pt)	3	4	1¾-2½ stand dish on baking tray and started with warm milk
Baked Custard (500ml/1 pt)	3	4	45-60 mins. bain-marie
Baked Sponge Puddings	4	3	40-50 mins
Baked Apples	3	3	30-45 mins depending on type and size of apples
Meringue Topped Puddings	1	3or4	15 mins or until "tinged" with brown
Apple Tart (1 x205mm/8″)	6	2	45-60 mins
Fruit Crumble	5	2	35 -45 mins
Cakes, Pastries & Biscuits			
Small Cakes 2 trays	5	2 and 4	15-25 mins.
1 tray	5	2	15-22mins.
Victoria sandwich (2 x 7″)	4	2 and 4	20-30 mins
Swiss Roll (3 egg quantity)	5	2	15-20 mins.
Meringues	1	3	2-3 hrs
Christmas cake (1 x 205mm / 8")	2	3	Time depending on recipe
Madeira cake (1 x 180mm / 7″)	4	4	1¼-1½ hrs.
Rich Fruit cake (1 x 180mm / 7″)	2	4	Time depending on recipe
Scones	7	1 and 3	10-20 mins.
Shortbread (1 x 180mm / 7″)	2	3	55 -65 mins.
Biscuits	4	1 and 3	10-20 mins.
Shortcrust Pastry	6	2	15 - 60 mins depending on use.
Rich Short Crust	5	1 and 3	20-30 mins.
Flaky/Puff Pastry	7	2	10-30 mins.
Choux Pastry	6	2	20-30mins.
Yeast Mixtures			
Bread - rolls	7	2 and 4	20-30 mins.
Miscellaneous			
Yorkshire Pudding:- large	7	1	30-40 mins
individual	7	2	20-30mins

When baking with two trays or tins on two levels, the top tray is removed first and the lower tray moved up to the top position for a few minutes longer.

Soft Margarine -
Use the oven settings recommended by the margarine manufacturer and **not** those indicated on the cooking chart.

Using the Main Oven for Other Functions

'SLOW COOK' SLOW COOK Setting

This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care should be taken when warming bone china, as it may be damaged in a hot oven.

DO NOT place food or plates directly on the oven floor as this could damage both the oven lining and the plates which are being warmed.

Advantages of "SLOW COOK" cooking are:

The oven stays cleaner because there is less splashing.
Timing of food is not as critical, so there is less fear of overcooking.
Inexpensive joints of meat are tenderised.
Fully loading the oven can be economical.
Cooking times can be extended in some cases by up to 2 hours.

Operation:

1. Place the prepared food in the main oven and ensure the door is fully closed.
2. Select 'SLOW COOK' (Slow Cooking Temperature) by turning the Main Oven Control clockwise ensuring the oven door is fully closed.

Storage and re-heating of food:

1. If food is to be frozen or not used immediately, place it in a clean container and cool as soon as possible.
2. Always thaw frozen food completely in the refrigerator before re-heating.
3. Always reheat food thoroughly and ensure it is piping hot before serving.
4. Only re-heat food once.

Points to consider when preparing food for "SLOW COOK" cooking:

1. Make sure that the dishes to be used will fit into the oven ensuring enough room for air to circulate.
2. All dishes cooked on the slow setting will require a minimum of 6 hours, however, **if** they are cooked for 1 - 2 hours longer then deterioration in their appearance may be noticed.
3. Never cook joints of meat over 2.7kg (6 lb) or poultry over 2.0kg (4lb 8oz).
We do not recommend that joints of meat or poultry are stuffed before cooking on the slow setting.
4. To seal in the meat juices, always cook meat or poultry at 170°C for 30 minutes before wrapping in foil and placing on a rack over a tin (to allow good air circulation) before turning the control to the slow setting and cooking immediately.
5. Always ensure that joints of pork and poultry are thoroughly cooked by checking with a meat thermometer before serving.
6. Always thaw frozen foods completely before cooking. We do not recommend placing frozen food in the oven to cook.
7. Always bring soups, liquids and casseroles to the boil before placing in the oven.
8. Ensure that casserole dishes have a good seal (not airtight) and cover to the top with foil to prevent loss of moisture.
9. Ensure that fruit and vegetables are cut into even sized small pieces to cook properly.
10. Always adjust seasoning before serving.
11. If using dried red kidney beans it is important that the beans are soaked and then boiled fora minimum of 10 minutes before using in any dish to destroy any toxins.
12. When cooking fish or egg dishes it may be necessary to check during cooking to avoid overcooking.

Care and Cleaning

WARNING: To avoid electric shocks - please ensure that the electricity supply to the appliance is switched off and the appliance is fully cold.

Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, steam cleaners, aerosol cleaners or oven chemical cleaners of any kind.
If it is necessary to remove the cooker for cleaning, ensure that it is cool and beware that it is heavy.
To move the cooker forward, open the top oven/grill door and with both hands positioned under the roof of the compartment, lift and pull forward. Replace by pushing the cooker backwards. Check that the cooker is level. Take care not to damage any floor coverings.

OVEN HEAT CLEAN LININGS
The oven side linings are coated with a special enamel which has a continuous cleaning action. The higher the oven temperature the more effective the action. In most cases this cleaning operation will proceed during normal cooking. However, if roasting is done frequently, or high temperatures are not used regularly, it may be necessary to occasionally operate the oven empty at Mark 8 for about an hour. It should not normally be necessary to clean the linings with water, but if desired, wipe them over with a soapy cloth, followed by a wipe with a damp clean cloth.

Grill
Remove the grill pan and the wire grid food support, it is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe out the Grill compartment, use a fine steel wool soap pad to remove stubborn stains from the grill runners and the floor of the compartment. Wipe over the control panel with a damp cloth and polish with a dry cloth.

Control Panel
Do not use cream cleaners, oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur.

Decorative Trims
It is advisable to clean the decorative trims regularly to prevent any build up of soiling. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in warm water or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use). Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Doors
Wipe over the outer door glass panels with a cloth wrung out in warm soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth. **Ensure that glass doors are not subjected to any sharp mechanical blows.**
Glass Inner Door Panel (where fitted) – open the door fully and carefully slide the inner glass towards you, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad. **Ensure the glass panel is not subjected to any sharp mechanical blows.** Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door.
Warning: Oven must not be operated with inner door glass removed.
Take care during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.
Take care that the rating label edges are not lifted during cleaning, and furthermore that the lettering is not blurred or removed.

Ovens
Remove the rod shelves and grill pan. Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, grill pan and the floor of the oven. Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.

Oven Shelf Supports
The shelf supports are removable and dishwasher safe.
To remove hold the support at the front and pull away from the oven side, this can then be cleaned in a sink or a dishwasher. When removed it allows access to the oven side, which can be cleaned with warm soapy water.
To refit the support, insert the longer leg into the rear fixing hole and push in the front leg.

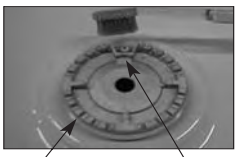
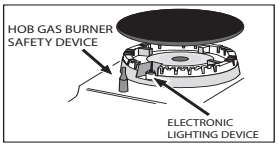
Oven Lamp Replacement
CAUTION: DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE LAMP TO AVOID THE POSSIBILITY OF AN ELECTRIC SHOCK.
Open the oven door and remove the rod shelves. Using a suitable cloth to protect the fingers grip the light glass dome, unscrew anti-clockwise and lift. Reach into the aperture with fingers, and unscrew the lamp anticlockwise. Fit replacement lamp (25W 300°C rated SES), refit dome.

Cooking Results Not Satisfactory?

Problem	Check
Grilling Uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill is not set to too high a temperature.
Oven Baking Uneven rising of cake	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting, using suitable packing e.g. wood, under the feet of the appliance. This should be checked both left to right and front to back. Ensure that the food is positioned centrally in the oven.
Sinking of cakes	The following may cause cakes to sink: 1. Cooking at too high a temperature. 2. Using normal creaming method with soft margarine.
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 2¼ ins in height.
Uneven cooking of cakes	1. Too large baking sheet used. (See 'Cookery Notes') 2. Over loading of oven and always ensure even air gaps around baking tins.
Uneven rising of cake	Ensure that the shelf is level (see above) and that the food is positioned centrally in the oven.
Food is taking too long to cook	Only cook one item at a time to avoid overloading the oven.

Something Wrong with your Cooker?

Before contacting your nearest Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.

PROBLEM	CHECK
Burner will not light: *Hotplate burner*  Burner ports Ignitor  	<u>If all burners fail to ignite:</u> Check that sparks appear at the burners; a clicking noise should be heard. If not; Check that the electricity supply is turned on. If the electricity supply has failed, the hotplate, grill and top oven burners can be lit by a match. <u>If only one burner fails to ignite:</u> Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports. Clean away any debris with a dry nylon brush such as an old toothbrush. If a wire wool pad has been used for cleaning around the burner ensure the ignitor is free from any stray strands. Any water on the burner should be dried with a cloth or kitchen towel. On the hotplate make sure that all the burner parts are correctly seated. <u>Hob burner ignites, but goes out when control knob is released</u>: Models with Hob Gas Burner Safety Devices to Prevent Leaks* These models can be identified by the presence of the device itself. Since the hob burners are equipped with a safety device, you must hold the control knob for about 3-7 seconds after the burner has been lighted to allow the gas to pass until the safety thermocouple has heated. *(only available on certain models).

Something Wrong with your Cooker?

PROBLEM	CHECK
Slight odour or small amount of smoke when grill / oven used first time	This is normal and should cease after a short period.
Oven cooks too fast or too slow	Check that the gas mark and shelf positions are as recommended in the Oven Cooking Charts. However, it may be necessary to increase or decrease the recommended setting slightly to suit your taste.
Cannot set an "Auto Cook" programme or cannot get the timer to turn the oven on or off at the required times.	Read the Timer instructions in this book carefully remembering that the Cook period is the length of time that the timer will switch the oven(s) on as part of an Auto Cooking Programme.
Timer Display shows "0:00" with "Auto" Flashing.	The electricity supply to the cooker may have been been interrupted, but has now come back on again. set the correct time of day by following the instructions given in the timer section of this book.
Main oven does not work, but the grill, top oven and hotplate burners work.	The timer may be set for an Auto Cooking Programme. Check the timer to see if "AUTO" is illuminated. If it is, follow the instructions given in the timer section of this book to cancel the Auto Cooking Programme.
Oven lamp does not work	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement). A new lamp may be obtained from our Spare Parts department, see back page.

Technical Characteristics

Main Oven

Dimensions (HxWxD): 34x37,5x34 cm

Volume: 43 Litres

Top Oven

Dimensions (HxWxD): 17x36x34 cm

Volume: 21 Litres

Voltage and Frequency

220-240V~ 50Hz

Burners:

Adaptable for use with all the types of gas indicated on the data plate.

This appliance conforms with the following European Economic Community directives:

- 2006/95/**EC** of 12/12/06 (Low Voltage) and subsequent modifications;
- 04/108/**EC** of 15/12/04 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/**EEC** of 29/06/90 (Gas) and subsequent modifications (only for models which use gas);
- 93/68/**EEC** of 22/07/93 and subsequent modifications.
- 2002/96/EC

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply. To help the environment, Local Authority instructions should be followed for the disposal of your product.

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected.
Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

Mains frequency and voltage of the electric section and characteristics of the gas section

Model	Gas section	
	Class	Rated power kW
Coniston C50GCW C50GCS C50GCX C50GCK C50GCIS C50GCKF C50GCWF C50GCXF C50GCSF	I2H	13,60

CANNON

Guarantee

12 months Parts and Labour Guarantee

Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.
This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the appliance at no cost to you.

The guarantee is subject to the following conditions:

- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is only used on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any appliance that is replaced become our property.
- The appliance is used in the United Kingdom or Republic of Ireland.

The guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Replacement of any consumable item or accessory. These include but are not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters.
- Replacement of any removable parts made of glass or plastic.

THE GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON-DOMESTIC PREMISES.

5 Year Parts Guarantee

Cannon also offers you a FREE 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on **08448 24 24 24 (ROI 01 230 0800)**

Extended Guarantees

We offer a selection of protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on **08448 226 226 (ROI 01 230 0233).**

Free Helpdesk Service

We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership.
Simply call our Cannon Service Hotline on **08448 224 224 (ROI 0818 313 413)** for telephone assistance, or, where necessary, to arrange for an engineer to call.

CANNON

After Sales Service

No one is better placed to care for your Cannon appliance during the course of its working life than us - the manufacturer.

Essential Contact Information

Cannon Service

We are the largest service team in the country offering you access to 400 skilled telephone advisors and 1000 fully qualified engineers on call to ensure you receive fast, reliable, local service.

UK: 08448 224 224
Republic of Ireland: 0818 313 413
www.cannonservice.co.uk

Please note: Our advisors will require the following information:

Model number

Serial number

Parts & Accessories

We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life.

UK: 08448 225 225
Republic of Ireland: 0818 313 413
www.cannonservice.co.uk

Appliance Registration

We want to give you additional benefits of Cannon ownership. To activate your FREE 5 year parts guarantee you must register your appliance with us.

UK: 08448 24 24 24
Republic of Ireland: 01 230 0800
www.cannonservice.co.uk

Indesit Company UK Limited, Morley Way, Peterborough, PE2 9JB
Indesit Company, Unit 49 Airways Industrial Estate, Dublin 17

Recycling and Disposal Information

As part of Cannon's continued commitment to helping the environment, Cannon reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old appliances carefully. To minimise the risk of injury to children, remove the door, plug, and cut the mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into mains socket, and the door cannot be locked shut.

06/2009- 19507127103